CULINARY (330CUL)

Culinary (330CUL) 700
College Success Hospitality Perspective
This course introduces students to the expectations of the college community and to the academic skills that promote success during their college career. Through coursework, students will develop strategies to improve their academic and professional skills. Students will also learn the importance of taking personal responsibility for their academic and career choices. Topics will be approached from a variety of interdisciplinary perspectives that focus on connecting individuals to their local and global communities in the culinary and hospitality industries. Through assignments that integrate community engagement, service learning, and hospitality and/or on-campus service projects, students will make connections between their coursework and their lives. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98.
3 Lecture hours. 3 Credit Hours.
Offered At: KK

Culinary (330CUL) 701
Intro To Food Service I
This class is an introduction to the food service industry (history, organization and future challenges), career opportunities, standards of professionalism, instruction in principles, procedures and use of basic equipment; basic food and kitchen safety, beginning fundamentals and concepts of cooking. An emphasis will be placed on culinary math and measurements as well as culinary terminology. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; Concurrent enrollment in 330CUL 703,705,708.
3 Lecture hours. 3 Credit Hours.
Offered At: KK

Culinary (330CUL) 703
Food Sanitation & Safety I
Safe food handling is expected at all times when working in a commercial kitchen for the safety of the guests. This class will cover topics such as preventing food-borne illness, HACCP procedures, facility sanitation, legal guidelines, kitchen safety, safe food preparation, storing, and reheating guidelines to introduce the student to kitchen safety and sanitation. Writing assignments, as appropriate to the disciplines, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; Concurrent enrollment in 330CUL 703,705,708.
1-2 Lecture Hours. 1-2 Credit Hours.
Offered At: KK

Culinary (330CUL) 705
Chef's Training I-Section A
This course covers basic knife skills, proper station set-up and sanitation, classical cooking terminology, standard cooking methods, stock preparation, sauce preparation and heat transfer methods of steaming, sweating and roasting. Emphasizes professionalism, team work and career readiness as basic elements for success. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; Concurrent enrollment in 330CUL 701,703 and 708.
9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.
Offered At: KK

Culinary (330CUL) 706
Introduction to Garde Manger
Introduction to Garde Manger (the cold kitchen) where the student will produce items such as cold soups, cold sauces, cheese plates, fruit plates, vegetable crudité, salads, sandwiches and condiments. Creative and attractive food presentation will include but will not be limited to color blocking, garnishing, knife cuts and spatial awareness. Includes sanitation as it applied to cold food preparation ready-to-eat foods and the equipment in the Garde Manger kitchen. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or Consent of Department Chairperson.
9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.
Offered At: KK

Culinary (330CUL) 708
Chef's Training I-Section B
This class continues building on Chef Training I – A with a focus on the standard cooking and heat transfer methods of frying, broiling, poaching, and braising. Includes practicing knife skills, proper station set-up, classical cooking terminology and culinary math and measurements. Students will be introduced to basic plate presentations. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98; concurrent enrollment in 330CUL 701, 703, and 705.
9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.
Offered At: KK

Culinary (330CUL) 709
Introduction to Garde Manger
This course is designed to provide the student with advanced garde manger skills focusing on the creation and production of pates, galantines, roulades, sausage, hors d'oeuvres, and canapes. Canning and preserving are also covered. Both individual plate and buffet presentations will be included to stress the visual appeal of food. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or Consent of Department Chairperson.
9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.
Offered At: KK

Culinary (330CUL) 710
Plant Based Cooking
Students will be in the kitchen for this lab class creating flavor profiles for complete meals while utilizing health-supportive cooking methods and plant based ingredients. Common ingredients such as grains, beans, tofu, tempeh, seitan, vegetables and fruits will be incorporated into recipes providing for well-rounded meals suitable for following a plant-based diet. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or consent of Department Chairperson.
9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.
Offered At: KK
Culinary (330CUL) 714
Nutrition for Chefs
This course provides the basic principles of nutrition and their relation
to food preparation. Nutrition's role in culinary techniques, ingredient
selection, flavor development and creation of healthful menu options will
be applied in lecture and experiential learning. Writing assignments, as
appropriate to the discipline, are part of the course.
Grade of C or better in 330CUL 701, 703, 705 and 708 or Consent of
Department Chairperson.
3 Lecture hours. 3 Credit Hours.
Offered At: KK

Culinary (330CUL) 717
Food Costing & Control
This course introduces common financial indicators in the food service
industry. It includes topics such as profit and loss statements, food and
beverage costs, purchasing and receiving, pricing a menu, measuring
labor and managing from an operational and profitable perspective.
Writing assignments, as appropriate to the discipline, are part of the
course.
Eligibility for ENGLISH 96 and MATH 98 or Consent of Department
Chairperson.
3 Lecture hours. 3 Credit Hours.
Offered At: KK

Culinary (330CUL) 721
Entree Preparation
Study of principles, methods and techniques involved in the preparation
of international cuisines with an emphasis on specialized cooking
methods and flavor profiles; practical experience in banquet and
buffet production with an emphasis on presentation techniques and
design; proper and safe use of tools, materials and quantity foodservice
equipment. Writing assignments, as appropriate to the discipline, are part
of the course.
Grade of C or better in 330CUL 701, 703, 705, 708 or Consent of Department
Chairperson. Concurrent enrollment in 330CUL 707 and 723.
15 Laboratory hours. 2 Lecture hours. 7 Credit Hours.
Offered At: KK

Culinary (330CUL) 723
Food Service Management
Instruction in food service management and executive responsibility in all
facets of the food service industry. Writing assignments, as appropriate
to the discipline, are part of the course.
Eligibility for ENGLISH 96 and MATH 98 or Consent of Department
Chairperson. Concurrent enrollment in 330CUL 717 and 721.
3 Laboratory hours. 4 Lecture hours. 5 Credit Hours.
Offered At: KK

Culinary (330CUL) 728
Restaurant Service
This course is held within a restaurant environment in which students
will work for half of the semester in the kitchen and the other half in the
dining room to be able to have a well-rounded operational experience.
Students will utilize the cooking skills that they have learned in prior
lab classes to effectively cook in a restaurant setting with a focus
on guest satisfaction, speed and plate consistency. Food safety and
sanitation, cooking techniques, plate presentation and professionalism
are also included. When working in the dining room, students will rotate
through positions typically found in a restaurant while creating a positive
dining experience. Professionalism, teamwork, and following set service
standards are included. Writing assignments, as appropriate to the
discipline, are part of the course.
Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in (330CUL 701,
330CUL 703, 330CUL 705, and 330CUL 708), or Consent of Department
Chairperson.
18 Laboratory hours. 1 Lecture hours. 7 Credit Hours.
Offered At: KK

Culinary (330CUL) 730
International Cooking
This class studies the principles and techniques involved in the
preparation of cuisines from around the world with an emphasis on
specialized cooking methods and flavor profiles found in the regions
and countries being studied. Writing assignments, as appropriate to the
discipline, are part of the course.
Grade of C or better in 330CUL 701, 330CUL 703, 330CUL 705, and 330CUL 708 or Consent of Department
Chairperson.
9 Laboratory hours. 1 Lecture hours. 4 Credit Hours.
Offered At: KK